



SAVORY BEEF SHORT RIBS

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| 3 to 4 pounds beef short ribs | 1/2 teaspoon caraway seeds |
| 2 tablespoons lard, if necessary | 2 bay leaves |
| 1/2 teaspoon salt | 1/2 cup chopped onion |
| 1/8 teaspoon pepper | 1 teaspoon parsley flakes |
| 1 cup water | 3 carrots, sliced 1/4 inch thick |
| 1 cup tomato juice | 1 package (10 1/2 ounces) frozen green beans |
| 2 bouillon cubes | Flour for gravy |
| 1/2 teaspoon oregano | Noodles, if desired |

Brown ribs on all sides in own fat or lard. Pour off drippings. Season with salt and pepper. Add water, tomato juice, bouillon cubes, oregano, caraway seeds, bay leaves and onion. Cover tightly and simmer 2 hours. Remove bay leaves. Add parsley flakes, carrots and green beans. Cover and simmer 20 to 30 minutes longer or until meat is tender and vegetables are done. Thicken liquid for gravy. Serve over noodles, if desired. 6-8 servings.

GREEN BEANS WITH HERB SAUCE

Practically every family has one member who simply doesn't like vegetables. Try Green Beans with Herb Sauce and we'll bet the "vegetable hater" will agree that these beans taste "different."

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| 1/4 cup butter | 1/2 teaspoon salt |
| 1/4 cup minced celery | 1/8 teaspoon basil |
| 1/4 cup minced onion | 1/8 teaspoon rosemary |
| 1 small clove garlic, minced | 1 pound cooked green beans |
| 2 tablespoons minced parsley | |

Melt butter in skillet over medium heat. Add celery, onion and garlic and cook about 5 minutes. Reduce heat to low, add remaining ingredients, except beans, cover and simmer 5 minutes longer. Add beans and heat thoroughly, about 5-6 minutes. Makes 4 servings.

DILL DIP

When you invite friends over after the game, plan an open house or have other couples in for bridge, call on easy-on-the-hostess snacks. Offer a choice of dips and crackers, chips and crisp vegetables. Guests help themselves leaving the hostess free to enjoy the evening. Dill Dip has just the right combination of herbs and spices to make it the favorite!

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| 1 8-ounce package cream cheese | 1/2 teaspoon prepared mustard |
| 1/4 cup heavy cream | 1 teaspoon dill seed |
| 2 teaspoons grated onion | 2 teaspoons Worcestershire sauce |
| 1 tablespoon lemon juice | |

Soften cream cheese. Blend in cream. Add onion, lemon juice, mustard, dill seed and Worcestershire sauce. Beat until smooth using either an electric mixer or rotary beater.

VEAL MARENGO

Rich and flavorful Veal Marengo will please family or friends. Long, slow cooking is the secret to preparing veal — and when just the right seasonings are added the result is eating delight.

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| 2 pounds veal | 1 cup water |
| Seasoned flour | 1/4 cup tomato sauce |
| 2 tablespoons butter | Bouquet garni |
| 2 onions, sliced | 1/2 pound mushrooms |
| 1 clove garlic, minced | Croutons of fried bread |
| 1/2 cup sherry, optional | |

Cut meat into 1 1/2 inch cubes and toss in seasoned flour. Melt butter in heavy pan. Add the veal and cook rather fast, turning frequently, until it turns brown. Add onions and garlic and cook until tender. Add 1 tablespoon flour. Cook until brown. Stir in liquid (water and wine, if desired). Bring to a boil. Add the tomato sauce, seasonings and herbs. Cover and simmer slowly for 1 hour. Add the mushrooms and continue cooking 10 minutes longer. Serve meat and sauce over fried croutons.

Crazy Crisp idea... CHOCOLATE CRISP COOKIES

CRISP! CRISPER! CRISPEST cookies you ever baked! And just loaded with chewy chocolate morsels. They're the newest, most delicious idea of Nestlé's Semi-Sweet Chocolate Morsels and Kellogg's All-Bran*. And what fun you can have sizing them to order!



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| 2 cups sifted flour | 1 1/2 cups sugar |
| 1/2 teaspoon baking soda | 2 eggs |
| 1/2 teaspoon salt | 1 teaspoon vanilla flavoring |
| 1 cup soft butter or margarine | 1 cup KELLOGG'S ALL-BRAN* |
| 1 cup (6-oz. package) NESTLÉ'S SEMI-SWEET CHOCOLATE MORSELS | |

1. Sift together flour, baking soda and salt. 2. Blend butter and sugar until creamy. Add eggs and vanilla; beat well. Stir in All-Bran and 2/3 cup of Morsels. 3. Add sifted dry ingredients; mix well. 4. Drop 2/3 of dough by teaspoonfuls on ungreased baking sheets. 5. Drop remaining dough by half teaspoonfuls on ungreased baking sheets. 6. Bake at 375°F. about 12 minutes for large cookies, about 10 minutes for small cookies. 7. Place 1 of remaining Morsels on each cookie while still warm. Yield: about 4 1/2 dozen cookies, 2 1/2 inches in diameter AND about 4 1/2 dozen cookies, 1 1/4 inches in diameter. *Or 2 cups Kellogg's 40% Bran Flakes, Pep or Bran Buds.

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NESTLÉ'S MAKES THE VERY BEST CHOCOLATE

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